

89 G. CLAIMS

90 I claim:

91 1. processed meat, the meat having a formulation, the meat comprising emulsified liquid
92 shortening composition comprising dietary fiber gel, water and lipid,

93 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
94 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
95 0.1 percent to 5.0 percent by weight of the overall meat formulation, and

96 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
97 replaces an equal amount of fat used in an otherwise identical recipe of processed meat that uses no
98 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

99 2. hot dogs, the hot dogs having a formulation, the hot dogs comprising emulsified liquid
100 shortening composition comprising dietary fiber gel, water and lipid,

101 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
102 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
103 0.1 percent to 5.0 percent by weight of the overall hot dog formulation, and

104 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
105 replaces an equal amount of fat used in an otherwise identical recipe of hot dogs that uses no
106 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

107 3. sausage, the sausage having a formulation, the sausage comprising emulsified liquid
108 shortening composition comprising dietary fiber gel, water and lipid,

109 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
110 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
111 0.1 percent to 5.0 percent by weight of the overall sausage formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of sausage that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

4. pressed meat, the pressed meat having a formulation, the pressed meat comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 5.0 percent by weight of the overall pressed meat formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of pressed meat that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

5. ground meat, the ground meat having a formulation, the ground meat comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent 0.1 percent to 5.0 percent by weight of the overall ground meat formulation, and

the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid replaces an equal amount of fat used in an otherwise identical recipe of ground meat that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

6. vegetable-derived meat substitute, the vegetable-derived meat substitute having a formulation, the vegetable-derived meat substitute comprising emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent

136 0.1 percent to 7.0 percent by weight of the overall vegetable-derived meat substitute formulation,
137 and
138 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
139 replaces an equal amount of fat used in an otherwise identical recipe of vegetable-derived meat
140 substitute that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water
141 and lipid.